

MORE GOOD THINGS

TO FIGHT THE UNWANTED

Poulet Sante, Potted Chicken, Dressed Calf's Head,
Italian Cheese, Lemon Pudding, Cheese
Cake, Charlotte Russe with
Eggs, Snow Cake, &c.

in making delicate pastry is always better to use butter for that purpose. If possible, many families, though, from motives of economy, are forced to use half butter and half lard, and sometimes the latter exclusively. A very good paste can be made with one pound of lard on three cups of flour and mixing in a little salt. Roll it through the fingers until it resembles coarse meal, and then making it into a dough with very cold water. A small quantity of salt should be added to the water. This will not rise in baking as regular soft-paste does, but, if properly made, answers very well for family use.

SAUCES.

Cut the chicken into pieces the same as for fricasee. Dry them on a clean towel and season with salt. Put in a stewing pan with one or two spoonful of butter into a small pan. Throw the chicken in it, leaving the thigs and thick pieces on the bottom. When the chicken is browned and nicely cooked add a small onion, a small piece of celery, a spoonful of flour, a glass of white wine, and a glass of sherry. Stir it all together until the chicken is tender, and serve on a hot dish garnished with lemon.

ROTTED CHICKEN.

Boil one chicken until it is quite tender, add a bunch of herbs and some celery to the water. When the chicken is done, take it out, and add to it some minced ham in the proportion of one chicken and one-third ham. Season it very high with salt and pepper. Simmer it for an hour, and then take it out, and drain it. Season it, and work into it a quarter of a pound of butter. Put it in a stewing pan, and simmer it over the top, and pour melted butter over the top to preserve it.

CHICKEN CALF'S-HEAD.

When properly prepared this dish is almost as good as terratin. The head should be opened and cleaned, and the neck and the feet should be used as one that has been cleaned. It is better to use the head and feet of a young chicken than a calf's head and feet. Wash the head and feet in clear water until very tender. Cut the head and feet into small pieces, and put it in a stewing pan, and add to it a small onion, and cut it up also, and put all into a saucepan with some of the liquor in which it was boiled. Add salt, pepper, and a small piece of butter. Simmer it for one spoonful of mixed mustard, and two half-boiled eggs, and some chopped liver. Simmer it for an hour, and then take it out, and drain it. Rubbed together, adding an extra lump of butter, and a small piece of celery, and a glass of white wine. It is also very nice if the above is poured into a small pudding-dish and the top strewn liberally with bread crumbs and browned in a quick oven.

CHICKEN ORZOLIAN AND BROWNED IN A QUICK OVEN.

Roll a knuckle of veal in two quarters of water until it is well done. Strain the liquor, and when it is cold remove every particle of fat. Boon the meat in a stewing pan with bread crumbs and browned in a quick oven.

[illegible]

SNOW CAKE.
Beat to a cream a cup and a half of butter and two cups of powdered sugar. Add one cup of sweet milk and the white of four eggs, whisked to a froth, and beat the mixture until it is light and fluffy. Add one pint two cups and a half of flour with a teaspoonful of cream-tarar and half a teaspoonful of soda, and beat the mixture until it is light and fluffy. Bake in a moderate oven about three-quarters of an hour.

GINGER LOAF.
Beat half a cup of butter, one cup and a half of sugar to a cream and add two eggs, one cup of molasses, a teaspoonful of cinnamon and a tablespoonful of ginger. Add one cup of sweet milk and beat the mixture and stir it in the mixture, then add three cups of flour which have been sifted with a teaspoonful of soda. Bake in a moderate oven in a shallow square pan and bake in a moderate oven.

DELICATE BUNS.
Make a sponge of one pound of butter, two eggs and four small cups of flour, and two cups of sweet milk. When it is quite light rub a pound of butter in, then pour in one cup of sugar, adding one egg at a time. Mix into it one cup of flour, and bake in a moderate oven.

Put three dozen green peppers into a strong brine for four days, placing a weight upon them to keep them under the brine. Cut a slit in each pepper, and drain the brine. Wash the peppers and let them drain. Chop two heads of cabbage very fine, and season with salt and vinegar. Squeeze it dry, and add it to the peppers. Squeeze it dry again, and add a half cup of vinegar and a half a pound of mustard seed, and two cloves to each pepper. Fill the peppers as full as they will with the mixture, and tie the necks with string. Lay them in a large stone jar. Add as much dill seed as you can get, and a little mustard seed, three blades of mace, and half a cup of brown sugar. Pour the boiling hot over the mustard seed, and stir it closely, and do not open them for two months.

PEACH MAINTALADE.
Take perfectly ripe peaches, pare them and cut into halves. Remove the pits and allow half a pound of clean brown sugar. Do not add any lemon juice. Boil the peaches in water until the whole mass is very soft. Strain. This will require several hours. Add a few peaches which are most desired, and pack it in small glass jars.

LEMON BUTTER.
Put into a porcelain-lined half a pound of pulverized sugar, add half a cup of cold water, the juice and grated rind of one large lemon, one egg, and a few drops of vanilla. Beat with a whisk until beaten together. Boil all together for twenty minutes or until the mixture, stirring constantly, prevents burning. Serve cold for tea or luncheon.

The "Maquette" in Bismarck.
The dance known as the maquette has at last reached the city of Bismarck. The Bismarck society reported of the Bismarck *Maquette*:

The young folks of Bismarck will give a farewell ball at the Merchants Hotel Friday night, in honor of the departure of the *Maquette* from the city. Their fortune on the Pacific slope. Upon that occasion the *Maquette* will be given to the city to give those who have never seen this new terrestrial "innovation" some idea of it. The *Maquette* is a very attractive person. The lady and gentleman stand facing each other, quite close together. The gentleman's right arm is delicately entwined around the lady's waist, his left hand, clenching her right index finger, while her left hand is placed on his chest. The lady is a little niddy, after a few toe-sax, strikes up something

the first. "A dog ate a five straw, ten straw," says. At the sound of "dog" the dancers jump off to the gentleman's left two jumps, as though he "dog" were biting them from the rear, and they, in their efforts to escape, were trying to dodge past each other, and then, as the music changed to a waltzing motion up and down to the time of the music. When the music stops a moment the dancers stop, and then at the sound of "dog" they spring off and repeat the maneuver over and over again until both become exhausted. The music stops and they sink into seats in a paroxysm of nature. That's the requisite, and that's all that is required to make one exhausted and fall into hysterics over it. Do you want to sweeten the racket?

TWENTY POETRY

By the Chicago "Tribune" Nine-Dollars-a-Week Bard.

A high-priced poet visited the office of the Chi-

you *Trilene* horse reporter the other day with a poem on the way. I'll read these stanzas to the horse men as a starter:
 A gleam of broken blue in the sky—
 A web of silver on the strand
 There's a breath of spring in the orchard alders,
 And the long waves break.
 A dove swoops down from the upper air—
 Sheaves glimmer ahead of her feet.
 There's a breath of spring in the orchard alders,
 And the long waves break.
 This is Atlanta that comes this way—
 Hare white smoke and ripe red mouth,
 Brown air and blue sky and April winds
 Up from the South.
 "Well," said the equine journalist, "it would be hard for a horse to tell the great and not to know who he could write like that. Our nine-tenths of a horse could do it with one hand tied behind his back."
 "I should like to see him try," said the poet.
 "I'll give him a chance," said the editor, as he winked by the horse reporter requested him to "imitate that style." The young poet wrote for a few minutes and submitted the following:
 There's a sooty crest on the custard pie
 The pie has a star on its nose
 And a streak of yellow across the top;
 Or the dough sponge cake.
 A girl swoops up from the kitchen hot—
 She has a blow and a kick on her foot.
 This is the girl whose custard pie and cake
 People can eat.
 This is my Myrtle that comes this way—
 Mouthish in jacket and cartwheel hat
 The way she goes to her myrtle,
 Her hair hangs that.
 "There," said the horse reporter, "now you see."
 But the poet was gone.